



Virginia Green Restaurant



Profile:



University of Richmond Dining Services Richmond, Virginia



Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

University of Richmond Dining Services



The University of Richmond Dining Services encompasses eleven facilities on campus: The Heilman Dining Center, Tyler's Grill, 8:15 at Boatwright, the Cellar, Freshens, Dean's Den at Whitehurst, ETC, Passport's, University Concessions, University Catering, and Lou's Café. University of Richmond Dining Services is committed to environmental excellence and works to minimize environmental impacts whenever possible.

University of Richmond Dining Services believe it is their responsibility to do their part to reduce their ecological footprint as well as demonstrating environmental stewardship in the University's operations. For more information on the U of R Dining Services sustainability objectives visit their website: <http://dining.richmond.edu/sustainability/>.

Virginia Green Activities.

☒ Minimization of disposable food service items.

- Use of disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
- Use of disposable foodservice items that are made with recycled content
- Use of disposable foodservice items that are recyclable

☒ Grease Recycling.

- Store the grease and have it picked up by rendering company
- Periodically pump the grease traps
- Filter the grease to prolong its life
- Have a contract with grease filtering company



Dining Services' Cathy Moran

- Use our grease to make bio-diesel

☑ Recycling. Facility offers recycling for the following materials:

- | | |
|--------------------|--------------------------|
| - Glass | - Newspaper |
| - Aluminum Cans | - Cardboard |
| - Steel Cans | - Fluorescent Lamps* |
| - Plastic | - Batteries* |
| - Office Paper | - Electronics Equipment* |
| - Toner Cartridges | *may be required by law |

☑ Waste Reduction.

- Track overall waste bills
- Have numeric goal to reduce overall materials that go to the landfill
- Kitchen
- Donate excess food from events
- Compost food waste and other compostables
- Have an effective food inventory control to minimize waste
- Purchase locally grown produce and other foods
- Purchase organic and/or “sustainably-grown” foods (<http://www.sustainabletable.org/issues>)
- Dining Room
- Use reusable dishware & glassware and minimize the use of disposables
- Use non-bleached napkins and coffee filters
- Restrooms
- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper-towels and toilet paper
- Office
- Use a last-in/first-out inventory and effective labeling systems
- Encourage suppliers to minimize packaging and other waste materials
- Purchase from vendors and service providers with a commitment to the environment
- Use electronic correspondence and forms
- Building and Grounds
- Using “green” cleaners (www.greenseal.org) that are dispensed in bulk
- Purchase durable equipment and furniture
- Purchase low-VOC carpets and furniture
- Use reused building materials or those from sustainable sources
- Use latex paints that are low-VOC
- Re-use paint thinners
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use “integrated pest management” (IPM) – www.epa.gov/pesticides/factsheets/ipm.htm
- Use a nutrient management plan that minimizes the use of fertilizers in landscaping. UR has a Nutrient Management Plan approved by the Virginia Department of Conservation and Recreational Resources (DCR)

☑ Water Conservation.

- Perform preventative maintenance to stop drips and leaks
- Use high efficiency dishwashers
- Use low flow restrictors on faucets and showerheads
- Use low flow toilets
- Use waterless urinals
- Have an effective landscape management plan which minimizes lawn areas
- Maintain vegetative buffers around streams and ponds

☑ Energy Efficiency.

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities
- Have an “energy management system” in place to track and meter energy usage

- Have evaluated existed ovens and other kitchen equipment for energy efficiency
- Have considered upgrading to an Energy Star Commercial Kitchen Package:
www.energystar.gov/index.cfm?c=commercial_food_service.commercial_food_service
- Use high efficiency compact fluorescent light bulbs in all rooms and in canned lighting
- Use LED Exit signs – www.energystar.gov/ia/business/small_business/led_exitsigns_techsheet.pdf
- Use high efficiency fluorescent ballasts and lamps (T-5's & T-8's)
- Perform preventative maintenance on HVAC system
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Purchase ENERGY STAR computers, appliances, etc. (www.energystar.gov)
- Have thermal-rated windows and insulation
- Use of directional (downward-facing) lighting in parking areas and other outdoor areas
- Use LEED criteria when developing new buildings (www.usgbc.org)
- Achieved LEED certification as a "Green" or "Sustainable" building
- Use fuel efficient vehicles or hybrid vehicles

For more information on the **University of Richmond Dining Services**, see <http://dining.richmond.edu> or contact Cathy Moran at cmoran@richmond.edu.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen. Click on "Restaurants" for more on green restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

